

WEST**Freeform Search****Database:**

US Patents Full-Text Database

JPO Abstracts Database

EPO Abstracts Database

Derwent World Patents Index

IBM Technical Disclosure Bulletins

Term:**Display:** 10 Documents in Display Format: CIT Starting with Number 1**Generate:** ☐ Hit List ☒ Hit Count ☐ Image

Search

Clear

Help

Logout

Interrupt

Main Menu

Show S Numbers

Edit S Numbers

Preferences

Search History**Today's Date:** 3/5/2001

<u>DB Name</u>	<u>Query</u>	<u>Hit Count</u>	<u>Set Name</u>
JPAB,EPAB	streptococcus thermophilus same bifidobacterium longum same bifidobacterium infantis	1	<u>L8</u>
DWPI	streptococcus thermophilus same bifidobacterium longum same bifidobacterium infantis	3	<u>L7</u>
USPT	11 and 13	11	<u>L6</u>
USPT	11 and 14	11	<u>L5</u>
USPT	11 and 12	11	<u>L4</u>
USPT	streptococcus thermophilus same bifidobacterium longum same bifidobacterium infantis	11	<u>L3</u>
USPT	pd>19991312	4294967295	<u>L2</u>
USPT	pd>19991213	4294967295	<u>L1</u>

(FILE 'HOME' ENTERED AT 12:50:11 ON 05 MAR 2001)

FILE 'CAPLUS' ENTERED AT 12:50:17 ON 05 MAR 2001

L8 14 S STREPTOCOCCUS THERMOPHILUS AND BIFIDOBACTERIUM LONGUM ANI
BIF

FILE 'BIOSIS' ENTERED AT 12:59:47 ON 05 MAR 2001
L9 6 S STREPTOCOCCUS THERMOPHILUS AND BIFIDOBACTERIUM LONGUM ANI
BIF

FILE 'MEDLINE' ENTERED AT 13:00:33 ON 05 MAR 2001
L10 0 S STREPTOCOCCUS THERMOPHILUS AND BIFIDOBACTERIUM LONGUM ANI
BIF

IDS-AX

L7 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2001 ACS
 AN 1992:82582 CAPLUS
 DN 116:82582
 TI Stabilization of intestinal bacteria for food manufacture
 IN Iwanami, Koichi; Hashimoto, Kenichi; Arai, Motoharu; Iwamoto, Shigeo;
 Sasaki, Masahiro
 PA Nippon Oil and Fats Co., Ltd., Japan
 SO Jpn. Kokai Tokkyo Koho, 14 pp.
 CODEN: JKXXAF
 DT Patent
 LA Japanese
 IC ICM A23L001-48
 ICS A23L001-03

CC 17-14 (Food and Feed Chemistry)
 FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	JP 03251159	A2	19911108	JP 1990-222153	19900823 <--
	JP 2890746	B2	19990517		
PRAI	JP 1989-217792		19890824		
	JP 1989-323845		19891215		
	JP 1989-323846		19891215		
	JP 1990-16214		19900129		
	JP 1990-16215		19900129		
	JP 1990-16216		19900129		
	JP 1990-16217		19900129		

AB A method for stabilizing intestinal bacteria comprises mixing the bacteria with powd. substances followed by covering the mixt. (as a core) with powd. fats with a m.p. of >40.degree.. The coated bacteria can be stored for a prolonged period in food products. Streptococcus faecalis was mixed

with powd. hardened rape oil and CaCO3 and used as a core in manufg. aq. yogurt contg. live bacteria 4.2x105/g. The live bacteria in the yogurt after 1-mo storage ws 8.2x104, as compared to 104/g of the prior arts.

ST intestinal bacteria stabilization; Streptococcus stabilization core
 IT Chewing gum

Dough

Mayonnaise

Orange juice

Shortening

RL: BIOL (Biological study)

(intestinal bacteria for, stabilized)

IT Bifidobacterium longum

Enterococcus faecalis

Lactobacillus acidophilus

(stabilization of, as core substance, in food manuf.)

IT Rape oil

Soybean oil

RL: BIOL (Biological study)

(hydrogenated, powder, intestinal bacteria as core substance stabilization by, for food manuf.)

IT Frozen desserts

(ice cream, intestinal bacteria for, stabilized)

IT Bacteria

(intestinal, stabilization of, as core substance, in food manuf.)

IT Cream

(sour, intestinal bacteria for, stabilized)

IT Cream

(whipping, intestinal bacteria for, stabilized)
IT Frozen desserts
Milk preparation
(yogurt, intestinal bacteria for, stabilized)
IT 471-34-1, Calcium carbonate, biological studies 31566-31-1
RL: BIOL (Biological study)
(intestinal bacteria as core substance stabilization by, for food
manuf.)